

BAKER'S DELICACY

Viking Delicacy Roasted Wheat 40

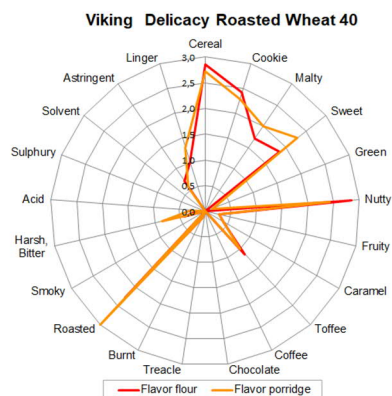


MALT CHARACTER

Viking Delicacy Roasted Wheat 40 is produced by slightly roasting high-quality wheat. It can be used to provide roasted wheat flavor and add color for bakery and other food products.

FLAVOR CONTRIBUTION

The flavor of Viking Delicacy Roasted Wheat 40 is nutty, toasted bread and sweet.



TYPICAL PROPERTIES

| | | |
|---------------------|-------|------------|
| Moisture | % | max. 5.0 |
| Color | °EBC | 25-45 |
| Color | L*a*b | on request |
| pH, flour/water mix | | 5.7 |
| Alpha-amylase | DU | negligible |

ALLERGEN INFORMATION

The origin of the raw material is wheat, which contains gluten. No other allergens are present in the product.

NUTRITIONAL VALUES (AVERAGE/100G)

| | | |
|-----------------|------|------|
| Energy | KJ | 1570 |
| Energy | kcal | 370 |
| Protein | g | 15 |
| Carbohydrates | g | 68 |
| of which sugars | g | <0.2 |
| Fat | g | 2 |
| Dietary Fiber | g | 11 |
| Salt | g | 0.01 |
| Sodium | mg | 29 |
| Ash | g | 2 |

PRODUCTION AND PACKAGING

Viking Delicacy Roasted Wheat 40 is produced in Poland (whole grains).

It is available in bulk, big bags and 25 kg bags.

STORAGE AND SAFETY

Roasted wheat should be stored in a cool (< 20°C), dry (< 40 RH %) and odorless place. Under these conditions the shelf-life of malt is minimum one year. Keep products away from hot surfaces and do not inhale the malt dust.

GENERAL REMARKS

Our malts are produced according to ISO 9001, ISO 22000 and ISO 14001.

Organic, Kosher and other specific certificates are granted locally.

No GMO raw materials are used.

All the used wheat varieties are tested and approved for malting and brewing.

Analysis of our malts are carried out according to EBC Analytica (or similar) when possible.

Product descriptions are subject to crop changes.